### **Electrolux Thawing Cabinet**

# Thawing cabinet 650 lt

In order to achieve the best results in the kitchen it is necessary to consider two fundamentals principles: carefulness and prime products. Fresh products have always been considered the only alternative in the strive to achieve high quality cooking results but, thanks to the new freezing techniques, frozen products have now to be considered an excellent alternative. With the thawing process of the cabinet, Electrolux has succeeded in retaining the freshness of the pre-frozen products with a high quality comparable to the one of the fresh products thanks to an unique combination of high airflow, low temperature and extremely high temperature uniformity. The models detailed on this sheet are two thawing cabinets with a capacity of 650lt which differ by the electrical network frequency they accept.



#### 727173

#### **MATERIALS**

- Full construction in A304 stainless steel including back and bottom panels for everlasting operation in all working environments
- A304 stainless steel air conveyors to guarantee for sturdiness and reliability
- Rounded corners, fully pressed bottom plate for ease of cleaning
- Single sheet construction to avoid dirt traps
- 75mm thick sides and door insulation for maximum energy efficiency

### **EASY TO USE**

- Even airflow ensured by air conveyors and ducts ensuring consistent results on products to be thawed in a single load.
- The openings on air conveyors change dimensions and positions optimising the thawing time and ensuring the temperature uniformity
- No food probe needed thanks to the time controlled process: safer and easier to use
- 4 factory-preset programs to cope with loads from

approx 20Kg to 80Kg. All programs are customisable in time, temperatures and thaw/preservations split of phases

- The electronic control switches automatically from thawing into preservation phases to avoid bacteria proliferation
- 2 powerful fans to ensure a quick and uniform thawing process
- Maximum allowed voltage range for 727187 is: 50 Hz 170-242 V 60 Hz 187-264 V







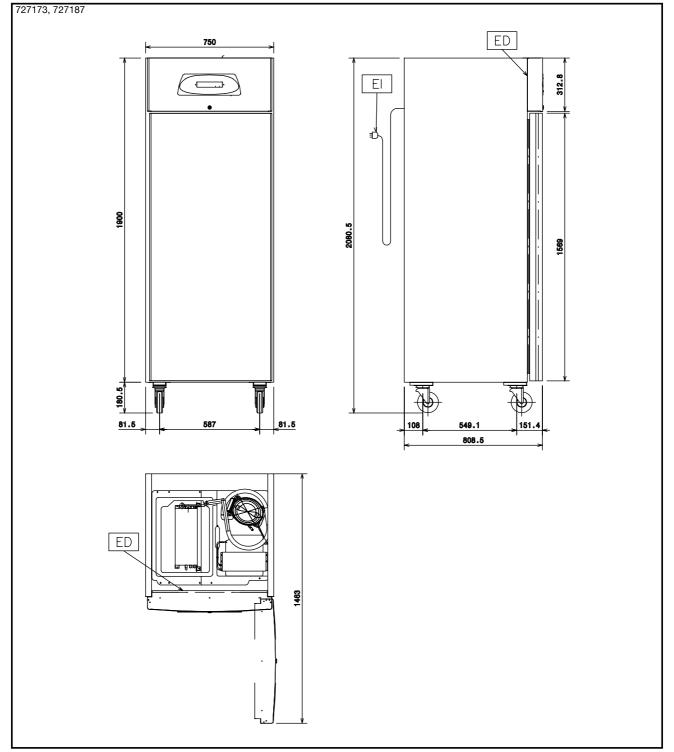
- All parameters are fully customisable to suit every customer need
- Temperature display showing the real temperature evolution allow quick, visual checks by the operator during thawing and preservation phases
- 10 rilsan grids GN 2/1 supplied as standard to use all internal space available

- 4 wheels (front ones with brakes) are supplied as standard to ease cleaning operations
- Cooling unit on the top of the unit, fully outside of the thawing area for maximum capacity and ease of service
- CFC, HCFC, HFC free insulation using Cyclopentane and CFC and HFCF free refrigerant gas
- Built in ISO9001 and ISO14001 compliant manufacturing facility

## EASY ON THE ENVIRONMENT

 Fully HACCP compliant thanks to the temperature control, visualisation and alarm management

	TC651DEX 727173	TC651DEX2 727187
TECHNICAL DATA		
Туре	O - THAWING CABINET	O - THAWING CABINET
Operating temperature - min/max °C	-2/10	
Gross capacity (D.I.N. 8952) - I.	650	650
Cooling unit	Built-In	
Control type	Digital	Digital
Thermostat	Electronic	Electronic
Thermometers	Digital	Digital
External dimensions - mm		
width	750	750
depth/with open doors	810, 1475	810
height	2080	2080
Internal dimensions - mm		
width	600	
depth	665	
height	1300	
Cell dimensions - inch	1.000	
height	51 3/16"	
N° and type of door	1	
Door hinges	Right Side	Right Side
Compressor power - HP	3/8	g 0.00
N° defrost in 24 hrs.	4/20'	
Refrigerant type	R134a	
Refrigerant quantity - g.	260	
Refrigeration power - W	378	
Refrigerant power		
at evaporation temperature - °C	-10	
Power - kW		
installed-electric	0.375	0.63
Noise level - dBA	54	68
Net weight - kg.	138	138
Supply voltage	230 V, 1N, 50	220-230 V, 1N, 50/60
INCLUDED ACCESSORIES	200 1,, 00	
304 AISI S/S GRID GN 2/1 WITH 2 RUNNERS	10	10
ACCESSORIES		
KIT HACCP EKIS	922166	922166
KIT TO FIT 11 PASTRY TRAYS (400X600 MM)	881031	881031



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LEGEND		
D - Water drain	16mm	16mm
El - Electrical connection	230 V, 1N, 50	220-230 V, 1N, 50/60